Retail Pricing Strategies

What Affects Pricing?

- Consumer Factors
 - Supply/Demand
 Price Elasticity of Demand

 Sensitivity of buyers to price changes
- Govt. Factors FTC
- Mfrs., Wholesalers, Suppliers
- Competition
- Strategy Variables
 Target audience
 Profits

- **Pricing Strategies**
- Demand-oriented
- Cost-oriented
- Competition-oriented

Demand-Oriented

- Estimate how much customers will buy at various price levels
 - Set prices to achieve sales goals
- Determine prices acceptable to target market
 - Demand ceilingDemand floor
 - Demand floor
- Psychological Pricing
 - Price/quality relationship
 - Odd pricing

	Secret Formulas
Zone Pricing: "Refining companies actually map out areas and charge dealers different wholesale prices based on secret formulas that often factor in location, the area's affluence or simply what the market will bear."	<section-header><section-header><text><text><text><text></text></text></text></text></section-header></section-header>
Wholesale Prices:	But as gasoline prices saar and former compat- tors merge into huge companies, the practice has drawn the ire of dealer groups and govern- ment officials in Cash- Zoning at Work
Ct.: Berlin \$0.95	formia, Oregon, Con- necticalt and Many- land. Some of them companies charge frenchise area new methodate to companies charge frenchise
Greenwich 1.01	gal, or at least to est tabliet pleast miles for Connecticut
NY: Albany \$0.98	The Bederal Trade Siscent Spread
NYC 1.12	New York Exxon Corp. and Mer York bill Corp. last year. noted that big oil companies often set Hillik New York City 1.12
Northern CA: Pleasanton \$1.20	competitors' prices competitors' prices rather than their own iscent property
Palo Alto 1.35	costs. Il called the elements in 200- practice agreement and 200- station of allopoolistic marks and 200- the agreened and an and an and an and an and an and approved the incorport of Anomene Agreement and an anomene and an anomene approved the incorport of Anomene Agreement and an anomene and an anomene and an anomene and an anomene an an a

Cost-Oriented Takes into account the cost of merchandise, retail operating expenses, and desired profits Markup covers operating expenses and profits Markup = Selling price (retail price) - Cost of Goods

Entrée Economics

- 300% solution: Many independently owned restaurants aim for an overall food markup of 300% or 4X the cost of the raw ingredients
- But, you might see a 500% markup on a grilled vegetable plate (and pay \$9) and only a 200% markup on a tenderloin meal (and pay \$25)

WEEKEND JOURNAL. Entree Economics



Pinot Bistro, Los Angeles Grilled Pork Chop with white beans, pancetta, escarole, and assorted olives

Total Cost to Restaurant: \$5.67 Menu Price: \$19.95



Le Francais, Wheeling, Illinois

Trio of Lamb (mustard-crusted rack, cumin-dusted loin and braised shoulder with their own jus) Total Cost to Restaurant:

Menu Price: \$32.50



Pinot Bistro, Los Angeles

Persimmon Salad with grilled radicchio, crisp cress, and a red wine-cranberry vinaigrette

Total Cost to Restaurant: \$2.42

Menu Price: \$8.50

Charlie Palmer Steak, Las Vegas New York bone-in shell Total Cost to Restaurant: \$8.33 Menu Price: \$27.00



Figuring Out the Tab

We asked six restaurants to tell us the ingredients of one of their entrees, and what they cost the restaurants wholesale. Then we bought the ingredients at the grocery store. The results:

RESTAURANT	DISH	INGREDIENTS	MENU PRICE	CROCERY STORE PRICE	WHOLESAL
Carmine's New York, NY	Zuppa di mussels	1 pound mussels with tomato sauce	\$12	\$3.15	\$2.25- \$2.50
Heaven on Seven Chicago, III.	Grilled Louislana Gulf shrimp and Andouille sausage on bed of white rice (comes with a choice of cup of soup, gumbo or salad)	6 shrimp (about 6.5- 7 ounces), 2.5 ounces andouile sausage, 6 ounces while rice, plus sauce and seasoning, and 1 cup of soup	\$18.95	\$9.00	\$6.39
Grill 23 and Bar Boston, Mass.	Grilled swordfish	12 ounces swordfish	\$24.50	\$9.00	\$4.50- \$7.50
Docks New York, NY	Grilled tuna with steamed red potatoes and coleslaw	10 ounces tuna, 8 ounces potatoes, 5 ounces colesiaw	\$20.50	\$8.15	\$6.55
Pinot Bistro Los Angeles, Calif.	Farm chicken with a roasted gartic glaze and Pinot fries	12 ounces chicken, 10 ounces french fries	\$15.95	\$3.00	\$4.08
Tennessee's Real BBQ Real Fast Framingham, Mass,	Slab of Memphis ribs	2.25–2.5 pounds of pork ribs, 5 ounces cucumber salad, 5 ounces beans, combread, sauce and seasonings	\$18.95	\$11.60	\$5.94

Cost Example

- Retailer buys a TV for \$200 and wants to sell if for \$300
 - Markup in \$: \$300 200= \$100
 - Markup % on Retail = 100/300=33%
 - Markup % on Cost = 100/200 = 50%

Markup

- Markup% (at retail)
 <u>Retail Selling Price</u> <u>Merchandise Cost</u> Retail Selling Price
- Markup % (at cost)
 <u>Retail Selling Price Merchandise Cost</u> Merchandise Cost
- Merchandise cost
 What the retailer pays the mfr. (unit costs, freight costs, less discounts)

Initial Markup

- Initial value of merchandise less the cost of the merchandise
- *Ex.* A bike retails for \$100 and costs the retailer \$60
 - initial markup is \$40 (100-60)
 - 40% of retail (40/100)
 - 66% of cost (40/60)

Maintained Markup

- Based on the actual price received for the merchandise less the cost of the merchandise
- *Ex.* If the bike sells for \$80, maintained markup is \$20 (original retail price was \$100)

Maintained markup on retail is 20% (20/100)

How do you determine the initial markup?

Initial Markup % (at Retail)

<u>expenses + profits + reductions</u> planned sales + reductions

Ex. A florist plans sales of \$200,000, has operating expenses of \$45,000, desires a profit of \$35,000, and is expecting reductions of 20% of sales (or \$40,000)

Initial markup = $\frac{45,000 + 35,000 + 40,000}{200,000 + 40,000}$ =50%

Maintained Markup %

Expenses + Profits Net Sales X 100

Florist:

 $\frac{45,000+35,000}{200,000(100)} = 40\%$

Florist Ex. (cont.)

 If flowers cost \$8.00/dozen, what should the florist charge for the flowers (retail selling price)? Assume a 50% markup on retail

Retail Selling Price = <u>merchandise cost</u> 1- markup So: \$<u>8.00</u> 1-.5 = \$16.00

Retail Selling Price = Cost of Merchandise + Markup

Converting Markup from Retail to Cost

 Markup % on Cost = <u>Markup % on Retail</u> 100% - Markup on Retail

Ex. If markup on retail is 18%, what is the equivalent markup on cost?

Answer: <u>.18</u> 1-.18 = .219

Converting Markup from Cost to Retail • Markup % on Retail = <u>Markup on Cost</u> 100% + Markup % on Cost Ex. If markup on cost is 36%, what is the equivalent markup on retail? Answer: <u>.36</u> 1.36 = .26



You are considering vendors for private label shirts. You would like the retail price of the shirts to be \$25.00. Your markup objective is 45% on retail. What is the highest price you can pay to meet this objective?

Retail Selling Price = Cost of Merchandise + Markup

\$25 = X + \$11.25100% = 55% + 45%

So: 55% of \$25 = \$13.75





1 - .6 = \$15.00

Pricing Strategies

- Everyday Low Pricing
- High/Low Pricing
- Odd Pricing
- Leader Pricing
- Multiple Unit Pricing/Price Bundling
- Price Lining
- One-Price Policy

Markdowns• Reduction in the initial retail priceMarkdown as % of net sales =
 $\underline{\$ amount of markdown}$
net sales x 100Ex. You bought 100 sweaters and 80% sell at \$50 each while
the remainder sell at \$30 eachAns.: Markdown amount - 20 sweaters were marked down
\$20 each so \$20 X 20 = \$400Net Sales Revenue is (80 X \$50) + (20 X \$30) = \$4600Markdown % = $\underline{$400$}$
 $\underline{$4600$} X 100 = 8.69\%$



